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regardless of the extent of the disease), but showing no outward appearance of the disease, may be removed for tanning or other uses in the arts. Whenever an animal is condemned on account of anthrax, every part of the said animal, including the hide, shall be tanked and destroyed.

15. Separate apartments, to be known as retaining rooms, shall be set apart at all establishments, and all carcasses and parts marked with a "department of health retainer" tag, shall be held in these rooms pending final inspection. These rooms shall be ratproof, large enough for carcasses to hang separately, furnished with abundant light, and provided with suitable tables and other necessary apparatus; the floors shall be of cement, asphalt, metal, or brick laid in cement, and shall have proper sewer connections. They shall be provided with facilities for locking, and locks for this purpose will be furnished by the department of health. The keys for such locks shall remain in the custody of the inspector.

16. When an animal intended for food purposes upon ante-mortem examination shows symptoms or is suspected of being affected with any disease or condition which may cause its condemnation in whole or in part on post-mortem inspection, it shall be tagged by a numbered metal tag bearing the words "Department of health suspect." This tag shall remain upon the animal until final post-mortem inspection, when it will be removed by an inspector of the department, and the appropriate action taken in regard to the carcass.

17. Wagons or cars or other vehicles in which meat or meat food products are transported shall be kept in a clean and sanitary condition. Such vehicles used in transporting meat through the city shall be so closed and covered that the contents shall be kept clean and completely free from dust, dirt, and flies.

18. Persons affected with tuberculosis or any other communicable disease shall not be employed in any of the departments of establishments where carcasses are dressed, meat is handled, or meat food products are prepared.

19. Upon all carcasses slaughtered under the supervision of the department of health, which have passed inspection, there shall be placed a meat-inspection stamp bearing the words "Department of health, passed," or an authorized abbreviation thereof, and such other matter as may be required by the department. The number of marks, their location on the carcass, and the time they shall be affixed shall be determined by the department of health.

20. No trade label bearing the words "N. Y. department of health, passed," or any abbreviation or simulation thereof shall be used on meat or meat-food products which have not been inspected and passed under these regulations, and no trade label bearing the inspection legend, or any abbreviation or simulation thereof, shall be placed upon meat or meat-food products, except under the supervision of an inspector of this department.

21. Proprietors of abattoirs shall, upon the completion of each day's operations, furnish to the inspector detailed to said abattoir statements containing accurate information in regard to the number and kind of the animals slaughtered, and the weight of the meat produced therefrom.

22. Separate trucks shall be provided for holding and transporting condemned carcasses and parts, and for the purpose of keeping viscera from coming in contact with the floor.

23. Hides, feet, offal, and dressed carcasses must not be allowed to accumulate on the killing floor.

**Poultry—Permit Required for Keeping for Sale, Selling, and Slaughtering—Location of Plants. (Reg. Bd. of H., Feb. 10, 1913.)**

*Resolved*, That from and after this date this board will grant permits to keep and sell live poultry by the crate and to kill chickens in poultry slaughterhouses, and to conduct poultry slaughterhouses under the following conditions, namely:

No poultry slaughterhouse site shall be approved, nor shall any application for an approval of site in any borough of the city of New York be granted when the said proposed site, measured in the most direct line, is within 200 feet of an inhabited dwelling, tenement house, factory, office building, church, hospital, public or private school or other institution of learning.

In the borough of Manhattan no site shall be approved when at a greater distance from the water front than 200 feet, except in (1) the locality bounded by West Thirty-ninth Street, North River, West Forty-first Street, and Eleventh Avenue; (2) the locality bounded by East Ninetieth Street, East River, East One hundred and eleventh Street and Second Avenue; (3) the locality bounded by Jefferson Street, East Broadway, Roosevelt Street, and East River, where sites may be approved when at a distance greater than 200 feet from the water front.

In the borough of Brooklyn no site shall be approved when at a greater distance from the water front than 200 feet, except in (1) the locality bounded by Broadway, Union Avenue, Montrose Avenue, Bogart Avenue, Flushing Avenue; (2) the locality bounded by East New York Avenue, Rockaway Avenue, Vienna Avenue, and Pennsylvania Avenue, where sites may be approved when at a distance greater than 200 feet from the water front.

**Sausage Factories—Smoking and Preserving Meats—Sanitary Regulation. (Reg. Bd. of H., Feb. 10, 1913.)**

*Resolved*, That the rules and regulations for the conduct of sausage manufactories and establishments for smoking and preserving meats, adopted by the board of health February 20, 1912, be and the same are hereby rescinded.

*Resolved*, That the following rules and regulations for the conduct of sausage manufactories and establishments for smoking and preserving meats be and the same are hereby adopted, to take effect immediately:

1. Any meat or meat-food products sold under the name of sausage or sausage meat shall correspond to the following definition:

*Definition.*—For the purposes of these rules and regulations, sausage or sausagemeat shall be held to be a comminuted meat from cattle or swine, or a mixture of such meats, either fresh, salted, pickled, or smoked, with or without added salt and spices, and with or without the addition of edible animal fats, blood, and sugar.

2. All animal tissues used as containers, such as casings or stomachs, must be clean and sound, and impart to the contents no other substance than salt.

3. Each applicant for a permit to manufacture sausages and smoked and preserved meats shall file with his application a statement showing all materials and foodstuffs used or intended to be used in such manufacture, together with the source or sources from which the same were or are to be obtained, and shall, whenever required by the board of health or the sanitary superintendent, furnish further statements giving like information.

*Equipment.*—4. The floors of meat-canning rooms, curing cellars, boning rooms, meat-chopping rooms, or other rooms where water is used in connection with the operations, shall be of cement, properly graded to sewer-connected drains.

5. The walls and ceilings of compartments in which edible products are prepared or stored shall be of smooth cement, enameled tile, enameled brick, or other smooth, hard substance that can be kept clean and sanitary.

6. Tables and other equipments must be made of smooth, hard material, so constructed that they can be kept clean and sanitary. When the tops of tables are made of wood (which must be hard wood) they must be so constructed that they can be easily taken apart to admit of cleaning at the end of each day's work.

7. Rooms in which artificial illumination is required, or any portion of which is below the level of the ground, shall not be used for the preparation of meats unless a